

# Shendish Manor Sample Menu

## Starters

Pan seared king scallops (cr,mlk,g)  
Pea purée, black pudding crumbs, sakura mix £3 supplement

Confit duck & parma ham terrine (sd,g)  
Spiced plum chutney, filo crown

Sautéed forest mushrooms (mlk,sd,g,e,sd,v)  
Toasted brioche, poached egg, hollandaise sauce

Breaded brie (mlk,sd,g,v)  
Cranberry chutney

## Main courses

Pan roasted seabass fillet(f,mlk)  
Braised fennel, stir fry vegetables, cocotte potatoes, saffron sauce

Oven roasted lamb rump (mlk, c)  
Petit ratatouille, parsley pomme purée, sautéed oyster mushrooms, port jus £5 supplement

8oz sirloin steak (l,c,d)  
Triple cooked chips, flat field mushroom, roasted tomato, peppercorn sauce or garlic butter  
£5 supplement

Pumpkin gnocchi (e,mlk,v)  
Rocket & parmesan salad

Lunch Monday - Friday 12:00 - 16:00  
Two courses - £15.95pp  
Three courses - £19.95pp

Lunch Saturday - Sunday 13:00-16:00  
Two courses - £20.95pp  
Three courses - £24.95pp

Dinner Monday - Sunday 18:30-21:30  
Two courses - £24.95pp  
Three courses - £29.95pp

## Side dishes

Maple roasted autumnal vegetables (v)

Shendish salad (e,n,mlk,g,v)  
Chicory, mixed leaf, croutons, soft boiled quails egg, cherry tomatoes, caramelised walnuts  
Available as a main course

Sautéed new potatoes (d)

Tenderstem broccoli (d,n)  
Toasted almonds

### **Desserts**

Brioche bread & butter pudding (mlk,sd,g)  
Brandy sauce

Apple & rhubarb crumble (mlk,sd,g)  
Vanilla ice cream

Flourless orange cake (mlk,n,e,g)  
Orange sorbet

Shendish cheeseboard (mlk,sd,g,c)  
Mature cheddar, somerset brie, stilton, crackers  
Celery, homemade chutney, grapes £3 supplement

peanuts (p), celery (c), fish (f), molluscs (mou), milk (mlk), crustaceans (cr), eggs (e),  
sulphur dioxide (sd), soy/soya (sy), mustard(m), gluten (g), dairy (d), nuts (n), sesame (s),  
vegetarian (v)